

S.D.B.R.C.



THE QUEST FOR THE BEST BEAN RICE & CHEESE BURRITO IN SAN DIEGO

WELCOME TO *Falabella*

BURRITO IS LIFE

You know this is true if you grew up in So Cal. For this zine, we chose the BRC to upset both carnivores and vegans alike. Every BRC was ordered with onion & cilantro, cuz that's the way you do it, and we only judged whatever red sauce they gave us. If you're a green sauce head, respect, but you're going to have to get out there and wolf down some burritos yourself and fire up Excel. Since it's 2024 and the computers are taking over, let's see what ChatGPT has to say about our subject matter:

The History of the BRC

The BRC Burrito likely emerged from the same culinary traditions that brought about the burrito's rise in the United States, particularly in the early to mid-20th century. Here's a breakdown of how the BRC Burrito became a notable dish:

Mission-Style Burrito Influence (1960s): The Mission-style burrito, born in San Francisco's Mission District in the 1960s, became famous for being larger than traditional Mexican burritos, stuffed with ingredients like beans, rice, cheese, meat, and other toppings.

The BRC Burrito is essentially a stripped-down version of this, focusing on just the essentials: beans, rice, and cheese, without the complexity of meats or additional fillings. It became a go-to option for vegetarians or those seeking a simpler, more affordable burrito.

Many fast-casual Mexican chains began offering it as a budget-friendly option, appealing to students, workers, and anyone looking for a filling, low-cost meal.

THE ONION/CILANTRO DEBATE

Why People Like Onion and Cilantro in Burritos:

Flavor Boost: Onions (typically raw white or red onions) add a sharp, slightly sweet flavor and a crunchy texture that balances the richness of ingredients like beans and cheese. Cilantro brings a fresh, herbal flavor that complements the earthy and savory components of a burrito, especially in Mexican cuisine, where cilantro is a staple. In authentic Mexican burritos or tacos, onion and cilantro are often the primary garnishes, especially in simpler, street-style versions of the dish. This pairing enhances the natural flavors of the ingredients without overpowering them.

Cultural Preferences: In regions where authentic Mexican cuisine is predominant, like California or Texas, onion and cilantro are frequently included and expected. These ingredients are particularly common in traditional burritos and street food in Mexico.

Why Some People Don't Like Onion and Cilantro:

Taste Sensitivities: Onion can be too strong for some people, especially if it's raw. Some might find its sharpness overwhelming or unpleasant in a burrito. Cilantro is polarizing. Some people (the weak) have a genetic predisposition that makes cilantro taste like soap, leading to a strong aversion.

VERDICT: ONION/CILANTRO GOOD



VALLARTA EXPRESS

7.25/10

4277 Genesee Ave, San Diego,
CA 92117



B REVIEW: Great tasting burrito. Distribution of ingredients was good. I could do without the peas and carrots in the rice. Hot sauce was good but not memorable. Tortilla was great tasting.

BURRITO
A: 7/10
B: 8/10
AVG:
7.5/10

HOT SAUCE
A: 7/10
B: 7/10
AVG: 7/10



Price: \$8.79 - Length: 8" - Circumference: 9.5" - Weight: 1 lb 8.3 oz

A REVIEW: Beans have good flavor. Rice has GREAT flavor. Distribution of ingredients isn't the best. Onion and cilantro are in one giant clump. Hot sauce has a good flavor but would be better if it had a bit more heat. Overall a solid ass BRC.

Mike 's Red Tacos 7.3/10

4310
Genesee
Ave
#104
San
Diego,
CA
92117

B REVIEW: Nearly perfect burrito. Size was perfect for a BRC. Not overwhelmingly huge nor filled with too much beans to rice ratio. Distribution of ingredients was good. Tortilla was an adequate vessel. Hot sauce was your average run of the mill salsa roja, not memorable. Overall, good BRC experience for the sake of a BRC experience.



A REVIEW: Good bean flavor. High cheese and bean ratio made this a sloppy burrito that was hard to hold together and overpowered any rice flavor. Onion/cilantro non-existent or buried. Orange hot sauce was okay. Red was fabulous. Perfect heat and deep flavor.



BURRITO
A: 4/10
B: 9/10
AVG: 6.5/10

HOT SAUCE
A: 9/10
B: 7/10
AVG: 6.5/10

A REVIEW: Nice burrito. Great BRC distribution of ingredients. Onion/cilantro was in a pocket and would be my only knock. Beans/rice had average flavor. Hot sauce was excellent. Aggressive flavor profile - smoky and hot.

Price: \$7.00
Length: 8"
Circumference: 9"
Weight: 24.2 oz

B REVIEW: Adequate burrito. Sold as a bean and rice burrito. Cheese, onion, cilantro was an extra charge. Average product and taste. Not a big fan of an overtly smoky salsa. There was an umami forward flavor on the back end that didn't translate to the palate.

EL REAL

5058 Imperial Ave, San Diego, CA 92113



BURRITO **7/10**
A: 8/10
B: 7/10
AVG: 7.5/10

HOT SAUCE
A: 9/10
B: 4/10
AVG: 6.5/10



LA POSTA



1.5/10

3980 3rd Ave, San Diego, CA 92103

B REVIEW: Point only given for the fact that the product was indeed a burrito. No onion and cilantro, come on!!! Flavor was lacking in terms of seasoning. Hot sauce could not carry the burrito. Sad face.

BURRITO **HOT SAUCE**
A: 2/10 **A: 2/10**
B: 1/10 **B: 1/10**
AVG: 1.5/10 **AVG: 1.5/10**

Price: \$7.25 - Length: 8.25" - Circumference: 9.5" - Weight: 24.3 oz

A REVIEW: They said they don't have onion and cilantro - only pico de gallo. Automatic 2 point deduction. Super bean forward burrito. Flavor was good but poor BRC ratio and I can't judge the distribution of ingredients properly without onion/cilantro. Hot sauce was watery.

HUMBERTO 'S

A REVIEW: Massive burrito. A little bean heavy on the distribution. Average flavor but overall a pretty decent average BRC. Hot sauce was good.

B REVIEW: Below average burrito. Too bean heavy. Sauce did nothing to make the experience any better.

BURRITO

A: 5/10

B: 2/10

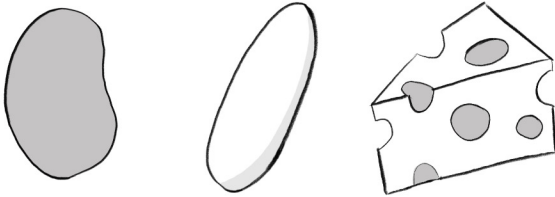
AVG: 3.5/10

HOT SAUCE

A: 7/10

B: 1/10

AVG: 4/10



Price: \$9.16
Length: 9"

Circumference: 9"
Weight: 29.5 oz

HOT SAUCE

A: 2/10

B: 2/10

AVG: 2/10

BURRITO

A: 4/10

B: 2/10

AVG: 3/10

B REVIEW: Burrito was quite large yet it still left the eater longing for more.. FLAVOR. Hot sauce did not serve as a vessel to Flavor Town™. Ratios were skewed by the proportion of ingredients.

A REVIEW: Massive burrito. Super bean/onion heavy. Hot sauce was more of a salsa. I think they might have used plain jack cheese instead of a mix which was a nice change, but the beans/onions overpowered everything.



1136 S 43rd St, San Diego, CA
92113

3.8/10

Price: \$8.00

Length: 8"

Circumference: 10"

Weight: 25.6 oz

EL PAISA

2.5/10

2494 Imperial Ave San Diego
CA 92102



TACO SALSA

925 E Plaza Blvd #102,
National City, CA 91950

1.5/10



A REVIEW: Bean heavy salt bomb.
Flavorless water hot sauce.

B REVIEW: Below average burrito.
Distribution of ingredients adequate.
Salsa did not add to the experience.

BURRITO

A: 1/10

B: 3/10

AVG: 2/10

HOT SAUCE

A: 1/10

B: 1/10

AVG: 1/10



Price: \$6.07

Length: 8"

Circumference: 8.6"

Weight: 19.2 oz

ROBERTO 'S

1525 Morena Blvd, San Diego,
CA 92110



BURRITO

A: 9/10

B: 8/10

AVG: 8.5/10

HOT SAUCE

A: 9/10

B: 8/10

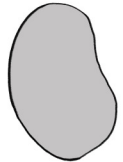
AVG: 8.5/10

Price: \$5.94

Length: 7"

Circumference: 8.5"

Weight: 19 oz



B REVIEW: Great distribution of ingredients. Well seasoned throughout. Tortilla adequate for burrito taste and texture. Sauce pairs well with burrito but not perfect. There is a flat bitter taste that lingers.

A REVIEW: Near perfect, if not perfect BRC. Flavorful beans/rice. Fresh onion/cilantro. Good distribution of ingredients. Great hot sauce with a little heat and nice after taste.

8.5/10

COTIXAN

9.5/10

4370 Genesee Ave, San Diego,
CA 92117



B REVIEW: Three most perfect burrito. Distribution of ingredients super solid. Flavor was great by itself but the hot sauce really took it to the next level. The size of the burrito should also be noted as perfection. Overall, a 10/10 experience.

BURRITO

A: 9/10

B: 10/10

AVG: 9.5/10

HOT SAUCE

A: 9/10

B: 10/10

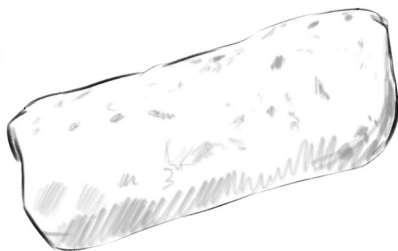
AVG: 9.5/10

A REVIEW: Big burrito. Perfect distribution of ingredients. Good rice/bean flavor. Not shy about onion/cilantro. Hot sauce had good flavor and heat. Near perfection.

Price: \$8.24 Length: 7" Circumference: 9" Weight: 25.2 oz

BAD HOMBRES

8918 Carlton Hills Blvd Santee,
CA 92071



BURRITO

A: 8/10

B: 7/10

AVG: 7.5/10

HOT SAUCE

A: 2/10

B: 2/10

AVG: 2/10

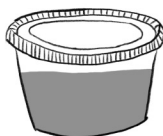
B REVIEW: Good burrito. Good flavor and distribution of ingredients. Hot sauce not so much.

A REVIEW: Solid ass burrito. Good flavor and distribution of ingredients. Hot sauce was weak. It's a shame because this burrito was a great vehicle, but the hot sauce really lacked any heat or flavor. Bummer!

Price: \$8.62 Length: 8" Circumference: 9" Weight: 24.9 oz

4.8/10

Price: \$8.37
Length: 8.5"
Circumference: 9"
Weight: 23.3 oz



4.8/10

A REVIEW: Super bean heavy and sloppy. Good bean flavor. Aggressive with use of onion/cilantro. Hot sauce was super watery but had good flavor.

B REVIEW: Average run of the mill burrito. Distribution of ingredients uneven. Too many beans, not enough rice. Salsa was adequate but didn't add nor subtract from experience. Overall forgettable.

BURRITO

A: 4/10

B: 4/10

AVG: 4/10

HOT SAUCE

A: 7/10

B: 4/10

AVG: 5.5/10



**1835 Highland Ave, National
City, CA 91950**

**MI TIERRA
SUPER TACO**

BURRITO

A: 5/10

B: 7/10

AVG: 6/10

HOT SAUCE

A: 5/10

B: 4/10

AVG: 4.5/10

DON PEDRO

**247 3rd Ave, Chula Vista, CA
91910**

B REVIEW: Good burrito! The flavor and distribution of ingredients were satisfactory. Hot sauce was not ho6t but it did make the burrito more enjoyable. I love clumps of unmelted cheese for texture!

A REVIEW: Good bean/rice flavors. Distribution of ingredients wasn't the best. Big ass unmelted cheese clump. Hot sauce was average.

Price: \$8.24

Length: 8"

Circumference: 10"

Weight: 23.2 oz



5.3/10

COTIXAN

4676 Clairemont Mesa Blvd.
San Diego, CA 92117

2.25/10

B REVIEW: Good proportions and distribution of ingredients. Tortilla taste and texture was adequate. Filling taste was bland. Beans need seasoning. Got a piece of herb-like stalk that had the texture of meat gristle. Unpleasant moment for someone expecting a plant-based meal. Consistency of hot sauce was standard but taste did not match expectation. Overall, bland in taste except for lingering hints of burnt pepper.

Price: \$9.15 Length: 7.5"
Circumference: 9" Weight: 24.5 oz



BURRITO

A: 2/10

B: 2/10

AVG: 2/10

HOT SAUCE

A: 3/10

B: 2/10

AVG: 2.5/10



A REVIEW: Nice proportions and distribution of ingredients. Good wrap on burrito. Flavors bland. Small amount of grit or gristle or something in burrito other than ingredients. Hot sauce bland.

A REVIEW: No onion/cilantro, only pico. Big burrito. Heavy, heavy bean ratio. Good flavor on the beans though. Hot sauce was excellent.

B REVIEW: Disqualified for not having onion/cilantro option. Too much beans, not enough of everything else. Average burrito. Sauce oK. Had some heat but nothing sensational.

BURRITO

A: 3/10

B: 1/10

AVG: 2/10

HOT SAUCE

A: 9/10

B: 3/10

AVG: 6/10



Price: \$8.92 Length: 7"
Circumference: 9" Weight: 23.5 oz

ROBERTO ' S 4/10

1406 Highland Ave, National
City, CA 91950

SAGUARO 'S

A REVIEW: Excellent burrito. Not super flavorful but superb distribution of ingredients. Hot sauce was aggressively smoky. Big fan. Wish it had just a little more heat.

B REVIEW: Received the wrong order when we got home so we had to make another trip to retrieve our actual order. Person at the window was very pleasant and accommodating. Overall, I did not enjoy the burrito nor the hot sauce. The ratio for ingredients were adequate but you the cilantro had an off flavor to it. Hot sauce lacked flavor and depth. Did not enjoy this experience.



3753 30th St. San Diego, CA
92104

4.5/10

BURRITO

A: 7/10

B: 2/10

AVG: 4.5/10

HOT SAUCE

A: 8/10

B: 1/10

AVG: 4.5/10

Price: \$9.43 Length: 8" Circumference: 9" Weight: 23.3 oz

BURRITO

A: 1/10

B: 1/10

AVG: 1/10

HOT SAUCE

A: 3/10

B: 1/10

AVG: 2/10

LOS PANCHOS

1.5/10



6110 Friars Rd #101, San Diego,
CA 92108

B REVIEW: SALT BOMB! Burrito proportion and size was adequate but taste left something to be desired. Hot sauce lacked depth and flavor.

A REVIEW: Charged extra for onion/cilantro and then gave us pico de gallo. Fuck a tomato in a burrito. Bean heavy, sloppy mess. Red sauce had okay flavor but zero heat.

**Price: \$10.68
Length: 8.5"**

**Circumference: 9"
Weight: 25 oz**





BURRITO
A: 6/10
B: 8/10
AVG: 7/10

HOT SAUCE
A: 8/10
B: 7/10
AVG: 7.5/10

**SEÑOR
PANCHITO
7.3/10**

5089 College Ave, San Diego,
CA 92115

Price: \$9.79
Length: 7.75"

Circumference: 9"
Weight: 22.9 oz

A REVIEW: Super rice heavy but I dig it. Great flavor although the rice was a little under and crispy. Update: huge bean pocket at the bottom of the burrito, so poor distribution of ingredients. Onions weren't super fresh. Hot sauce was excellent. Deep flavor and some kick.

B REVIEW: Nice burrito. Great distribution of ingredients. Onions tasted a little turned tho. Sauce spicy but too much oregano.



EL PORTAL 9/10

4101 Genesee Ave San Diego,
CA 92111

B REVIEW: The most perfect burrito. Great distribution of ingredients. Exactly what a BRC should be. Great flavor and the right size/amount to satisfy the craving for a BRC.

BURRITO	HOT SAUCE
A: 9/10	A: 9/10
B: 10/10	B: 10/10
AVG: 9.5/10	AVG: 9.5/10



Price: \$8.24 Length: 7" - Circumference: 9" - Weight: 25.2 oz

A REVIEW: Big burrito. Super bean heavy. Beans were delicious though - seasoned perfectly. Hot sauce was excellent with great flavor and nice subtle heat.

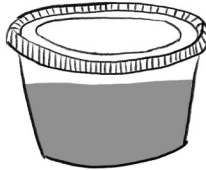
SUPER SERGIO'S

4125 Convoy St, San Diego, CA 92111

B REVIEW: Below average burrito. Taste was run of the mill and distribution of ingredients less than stellar. Hot sauce did nothing to elevate the experience.

A REVIEW: Nice slightly above average burrito. A little rice heavy which I like. Poor distribution of onion/cilantro - I got a full onion bite. Hot sauce was good. Printed logo wrapper is a nice touch.

Price: \$10.27
Length: 8.5"
Circumference: 9"
Weight: 22.9 oz



BURRITO
A: 6/10
B: 3/10
AVG: 4.5/10

HOT SAUCE
A: 7/10
B: 2/10
AVG: 4.5/10

4.5/10



A REVIEW: Super bean heavy. Couldn't taste the rice. Beans taste like they have crema or sour cream in them. Hot sauce had an okay flavor but zero heat.

B REVIEW: Burrito was less than stellar. Only part I enjoyed was the corn in the rice. Distribution of ingredients were off. Too bean heavy. Hot sauce not hot nor flavorful.



BURRITO
A: 1/10
B: 1/10
AVG: 1/10

HOT SAUCE
A: 3/10
B: 1/10
AVG: 2/10

255 Marketplace Ave, San Diego, CA 92113

1.5/10

Price: \$10.03 **Length: 8"**
Circumference: 9.25"
Weight: 22.2 oz

BURROS AND FRIES

SANTANAS ' S

A REVIEW: Perfect ratios and distribution of ingredients. Rice was super flavorful. This was awesome. Hot sauce was basic red water sauce. Above average because it had subtle heat opposed to being straight water.

B REVIEW: Really good burrito on its own but hot sauce took it to another level. Great distribution of ingredients. Perfect seasoning on beans and rice. Clean!

BURRITO

A: 9.5/10

B: 9/10

AVG: 9.25/10

HOT SAUCE

A: 7/10

B: 9/10

AVG: 8/10



1975 Morena Blvd, San Diego,
CA 92110

8.8/10



Price: \$9.04 Length: 8" Circumference: 9" Weight: 19.4 oz

B REVIEW: Disqualified. No rice. Boo! Other than that, nearly flawless burrito. Cheese and real beans stood out. Sauce nice and spicy.

TACO MACHIN



4.3/10

BURRITO

A: 3/10

B: 1/10

AVG: 2/10

HOT SAUCE

A: 5/10

B: 8/10

AVG: 6.5/10

4228 Bonita Rd, Bonita, CA
91902

A REVIEW: They don't have rice. Burrito was good otherwise. Beans were whole, not refried. Distribution of ingredients was good and they weren't shy with the onion and cilantro. Hot sauce was average.

Price: \$7.06

Length: 8"

Circumference: 7.5"

Weight: 15 oz



BURRITO
A: 7/10
B: 9/10
AVG: 8/10

HOT SAUCE
A: 5/10
B: 7/10
AVG: 6/10

VALERIE 'S

7/10

Price: \$9.50 Length: 8"

Circumference: 8.25" Weight: 19.5 oz

**4427 Ingraham St, San Diego,
CA 92109**

A REVIEW: Solid burrito. Average flavors. Hot Sauce is mid. Good ratio/distribution. A little light on onion/cilantro. Some would call it finesse; some might say they're playing it timid for the PB future Karens.

B REVIEW: Very good burrito. Great distribution of ingredients. Hot sauce was spicy but no other redeeming qualities.



TRUJILLO 'S 4.8/10

**5119 College Ave, San Diego,
CA 92115**

B REVIEW: Disqualified for no onion/cilantro after being charged. Nearly perfect BRC. Taste was exceptional but too bean heavy. Hot sauce also very good. Lingering garlic umami flavor was sensational.



A REVIEW: Cheese heavy. Good bean flavor. Very little rice, almost unnoticeable. They charged us for onion/cilantro but forgot to put it in the burrito. 5 point deduction for this malfeasance. Solid burrito otherwise. Good hot sauce.

BURRITO
A: 2/10
B: 1/10
AVG: 1.5/10

HOT SAUCE
A: 7/10
B: 9/10
AVG: 8/10

Price: \$11.31 Length: 7.75"
Circumference: 9" - Weight: 23.5 oz

BURRITO

A: 1/10

B: 1/10

AVG: 1/10

HOT SAUCE

A: 4/10

B: 1/10

AVG: 2.5/10

Price: \$6.90 Length: 7"

Circumference: 8" Weight: 14.1 oz

A REVIEW: They forgot rice and cilantro. Pretty flavorless bean and cheese burrito. Hot sauce was watery but had a nice kick.

B REVIEW: Gave it 1 point for the fact that there was edible matter between a tortilla. Order a BRC with onion and cilantro. No rice nor cilantro. Portion was small and the hot sauce only had one note, bland spice. Pretty disappointing for a "staple" for San Diego taco shops.

LOLITA 'S

1.8/10

7305 Clairemont Mesa Blvd,
San Diego, CA 92111



FILIBERTO 'S 7/10

2399 Ulric St, San Diego, CA
92111



B REVIEW: Perfect burrito. The size of the burrito was perfect to satisfy a craving for a BRC (add onion and cilantro). Distribution of ingredients was great. Got bits of each ingredient in each bite and then some. Sauce was an adequate vessel for the burrito but nothing memorable. A bit of a sour note on the tail end of each bite.

BURRITO

A: 4/10

B: 10/10

AVG: 7/10

HOT SAUCE

A: 7/10

B: 7/10

AVG: 7/10

Price: \$8.08 Length: 8" - Circumference: 8" - Weight: 16 oz

A REVIEW: Super bean heavy burrito. Hard to notice cheese or rice. Would be super sloppy if any larger. Beans had a good flavor. Hot sauce had a really good, deep flavor but very mild heat.

RIGABERTO 'S

1190 Garnet Ave, San Diego, CA 92109

5/10



B REVIEW: Pretty average burrito.

Distribution of ingredients adequate. Tortilla had somewhat of a bitter aftertaste. Salsa was forgettable.

A REVIEW: Nice tight burrito. Good ratio and distribution of ingredients. Beans/rice were relatively tasteless. Hot sauce was watery and worthless.

BURRITO

A: 6/10

B: 7/10

AVG: 6.5/10

HOT SAUCE

A: 2/10

B: 5/10

AVG: 3.5/10

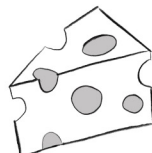
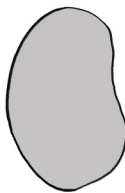


Price: \$9.70

Length: 8"

Circumference: 8"

Weight: 18.25 oz



A REVIEW: Fabulous burrito. Great rice/bean flavors. Nice distribution of ingredients.

Maybe a little cheese heavy but it was melted and excellent. There were two red sauces. One was smokier; both were superb. Unfortunately this was a relatively pricey burrito and they upcharge for onion/cilantro.

B REVIEW: Very well seasoned burrito.

Hot sauce great.

BURRITO

A: 8/10

B: 8/10

AVG: 8.8/10

HOT SAUCE

A: 9/10

B: 8/10

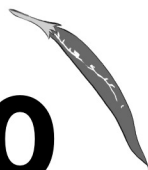
AVG: 8.5/10



Price: \$11.96 Length: 8"

Circumference: 9"

Weight: 22.3 oz



917 Euclid Ave National City,
CA 91950

LOS TITOS 8.3/10

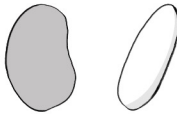
SANTANA 'S

2303 Garnet Ave, San Diego,
CA 92109



Price: \$8.78 Length: 7.5"
Circumference: 7.75"
Weight: 16.3 oz

BURRITO
A: 3/10 B: 7/10
AVG: 5/10



3.5/10

B REVIEW: Burrito was oK. Average, run of the mill. Beans were the most memorable part. Cilantro had a stronger taste. Distribution of ingredients, satisfactory. Salsa was too tomato forward and not much of anything else. Spice was nearly nonexistent but sauce still served as a vessel for hopes of enjoyment only to be met with disappointment. Sauce was so lacking, I finished the burrito without it. Quite jarring for someone who prefers to bathe their burrito in a hot sauce bath.

A REVIEW: Below average burrito. Flavorless beans/rice and a big ass clump of cilantro. Watery, bland hot sauce.

HOT SAUCE
A: 2/10 B: 2/10
AVG: 2/10



A REVIEW: Insane price for this burrito. Rice had a great flavor and I really enjoyed this burrito but major points off for the price/value. Hot sauce had an aggressive flavor that I really liked too.

B REVIEW: Inedible and over priced. Took two bites and could not take another. Weird aftertaste. Hot sauce was too vinegar-y and not hot nor did it elevate an already bad burrito.



BURRITO
A: 5/10 B: 0/10
AVG: 2.5/10

HOT SAUCE
A: 7/10 B: 0/10
AVG: 3.5/10

Price: \$13.01 Length: 7.25"
Circumference: 8.5"
Weight: 17 oz

EL PRIETO

698 H ST Chula Vista, CA 91910

3/10



THE FINAL WORD

**BEST OVERALL:
COTIXAN (4370 GENESEE)**



BEST BRC: (TIE) Cotixan (4370 Genesee) & Santana's (1975 Morena)

BEST HOT SAUCE: (TIE) Cotixan (4370 Genesee) & El Portal (4101 Genessee)

BEST VALUE PER OZ: La Posta (3980 3rd)

WORST VALUE PER OZ: El Prieto (689 H St Chula Vista)

MOST EXPENSIVE: El Prieto (689 H St Chula Vista)

LEAST EXPENSIVE: Robertos (1525 Morena)

HEAVIEST: El Paisa (2494 Imperial)

FATTEST: Humbertos (1136 S 43rd St)



THE FINAL WORD



Restaurant	\$	L (")	Circ. (")	W (oz.)	\$ per oz	B	H.S.	Grade
Bad Hombres (8918 Carlton Hills)	\$8.62	8	9	24.9	\$0.35	7.5	2	4.8
Burros and Fries (225 Marketplace)	\$10.03	8	9.25	22.2	\$0.45	1	2	1.5
Cotixan (4370 Genesee)	\$8.24	7	9	25.2	\$0.33	9.5	9.5	9.5
Cotixan (4676 Clairemont Mesa)	\$9.15	7.5	9	24.5	\$0.37	2.25	2.5	2.4
Don Pedro (247 3rd Ave)	\$8.24	8	10	23.2	\$0.36	6	4.5	5.3
El Paisa (2494 Imperial)	\$9.13	9	9	29.5	\$0.31	3	2	2.5
El Portal (4101 Genesee)	\$9.71	7	9	22.6	\$0.43	8.5	9.5	9.0
El Prieto (689 H St Chula Vista)	\$13.01	7.25	8.5	17	\$0.77	2.5	3.5	3.0
El Real (5058 Imperial)	\$7.00	8	9	24.2	\$0.29	7.5	6.5	7.0
Filiberto's (2399 Ulric)	\$8.08	8	8	16	\$0.51	7	7	7.0
Humbertos (1136 S 43rd St)	\$8.00	8	10	25.6	\$0.31	3.5	4	3.8
La Posta (3980 3rd)	\$7.25	8.25	9.5	26	\$0.28	1.5	1.5	1.5
Lolitas (7305 Clairemont)	\$6.90	7	8	14.1	\$0.49	1	2.5	1.8
Los Panchos (6110 Friars)	\$10.68	8.5	9	25	\$0.43	1	2	1.5
Los Titos (917 Euclid Ave)	\$11.96	8	9	22.3	\$0.54	8	8.5	8.3
Mi Tierra Super Taco (1835 Highland)	\$8.37	8.5	9	23.3	\$0.36	4	5.5	4.8
Mike's Red Tacos (4310 Genesee)	\$10.23	8.25	8.5	23.7	\$0.43	6.5	8	7.3
Rigaberto's (1190 Garnet)	\$9.70	8	8	18.3	\$0.53	6.5	3.5	5.0
Robertos (1406 Highland Ave)	\$8.92	7	9	23.5	\$0.38	2	6	4.0
Robertos (1525 Morena)	\$5.94	7	8.5	19	\$0.31	8.5	8.5	8.5
Saguaro's (3753 30th)	\$9.43	8	9	23	\$0.41	4.5	4.5	4.5
Santana's (1975 Morena)	\$9.04	8	9	19.4	\$0.47	9.5	8	8.8
Santana's (2303 Garnet)	\$8.78	7.5	7.75	16.3	\$0.54	5	2	3.5
Senor Pancho (5089 College Ave)	\$9.79	7.75	9	22.9	\$0.43	7	7.5	7.3
Super Sergios (4125 Convoy)	\$10.27	8.5	9	22.9	\$0.45	4.5	4.5	4.5
Taco Machin (4228 Bonita Rd)	\$7.06	8	7.5	15	\$0.47	2	6.5	4.3
Taco Salsa (925 E Plaza)	\$6.07	8	8.5	19.2	\$0.32	2	1	1.5
Trujillo's (5119 College Ave)	\$11.31	7.75	9	23.5	\$0.48	1.5	8	4.8
Valerie's (4427 Ingraham)	\$9.50	8	8.25	19.5	\$0.49	8	6	7.0
Vallarta Express (4277 Genessee)	\$8.79	8	9.5	24.3	\$0.36	7.5	7	7.3



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